

EXHIBITOR CATERING MENU





Welcome to Orlando!

Welcome to Orlando, a world-renowned destination for business and family fun – where the entertainment options are matched only by the warmth and energy of an exciting community.

Centerplate is the world's leading event hospitality company and we are thrilled to be your exclusive hospitality partner at the Orange County Convention Center. Our style is collaborative and our Orlando team is delighted to work with you to ensure your experience here in this special location is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests. Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results.

Please give us a call to start the planning process today!

Here's to your successful event in Orlando,

Terry Ross

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to jump immediately to that page.



SERVICE DIRECTORY

CENTERPLATE EXHIBITOR/BOOTH CATERING

407.685.5562

CENTERPLATE FAX LINE

407.685.9859



A LA CARTE MENUS



A LA CARTE

BEVERAGES

All services include the appropriate condiments, cups and napkins.

Freshly Brewed Coffee

\$150

Three gallon units
(approximately 48 cups)

Freshly Brewed Decaffeinated Coffee

\$150

Three gallon units
(approximately 48 cups)

Herbal Tea

\$150

Three gallon units
(approximately 48 cups)

Morning Coffee Package with our Freshly Brewed Coffee

\$300

To include three gallons of regular coffee, two gallons of decaf coffee, and one gallon of herbal tea

Keurig Starbucks K-Cups Coffee Service

\$250

Includes machine rental, 24 Starbucks K-Cups of each of the following: Veranda Blend Blonde, Pike Place Roast Coffee, Café Verona and Decaf House Blend with sweeteners, creamers, bio-degradable cups, lids, sleeves and napkins.

Additional Starbucks K-Cups (24ct)

\$100

Minimum order of 24 per selection.



A LA CARTE

BEVERAGES

All services include the appropriate condiments, cups and napkins.

Freshly Brewed Iced Tea \$114

Three gallon units
(approximately 60 cups)

Southern Sweet Tea \$114

Three gallon units
(approximately 60 cups)

Lemonade \$114

Three gallon units
(approximately 60 cups)

Tropical Fruit Punch \$114

Three gallon units
(approximately 60 cups)

Assorted Individual Fruit Juices \$90

(per case of 24)

Assorted Soft Drinks \$72

Pepsi® Products Diet
and Regular
(per case of 24)

Aquafina Bottled Water \$72

(per case of 24)

Perrier Sparkling Water \$84

(per case of 24)

Gatorade® \$96

(per case of 24)

Red Bull® Energy Drink \$144

(per case of 24)

Starbucks® Frappuccino \$144

(per case of 24)



A LA CARTE

FROM THE BAKERY

All services include the appropriate condiments, disposable plates, cutlery and napkins.



Assorted Fresh Baked Muffin Tops (dozen)	\$42	Fresh Baked Vegetable Biscuits (dozen)	\$38	Full Sheet Cake 100 slices approximately	\$290
Assorted Bagels with Cream Cheese (dozen)	\$42	Assorted Breakfast Bakeries (one dozen total) Fresh baked muffin tops, Danish and bagels Served with fruit preserves, butter, and cream cheese	\$42	Full Sheet Cake with Custom Chocolate Silk Screen Logo	\$550
Assorted Danish (dozen)	\$42	Freshly Baked Assorted Gourmet Cookies (dozen)	\$36	Gourmet Cupcakes (dozen) Minimum of one dozen for each flavor:	\$34
Assorted Croissants (dozen)	\$42	Double Fudge Brownies (dozen)	\$34	<ul style="list-style-type: none"> · Carrot raisin and walnuts with vanilla icing · Red velvet with cream cheese icing · Picasso with chocolate chunks, chocolate fudge, mini marshmallows, and chocolate shavings · Banana nut cream with chocolate icing · Berries and cream with vanilla icing 	
Assortment of Scones (dozen)	\$42	White, Milk, and Dark Chocolate Covered Strawberries (dozen)	\$46		
Freshly Baked Pan Dulces (dozen)	\$38	Petite Dessert Pastries (dozen)	\$46		
Assorted Sliced Breakfast Breads (10 slice loaf)	\$30				

A LA CARTE

FROM THE PANTRY

All services include the appropriate condiments, disposable plates, cutlery and napkins.

Sliced Seasonal Fruits and Berries with Dip \$105

Serves 15

With honey yogurt dipping sauce

Individual Assorted Fruit Yogurt \$45

(dozen)

Whole Fresh Fruits \$33

(dozen)

Hard Candy Jar \$20

(pound)

Assortment of individually wrapped hard candies

Granola Bars \$33

(dozen)

Individual Bags of Potato Chips and Pretzels \$27

(dozen)

Individual Bags of Chex® Snack Mix \$29

(dozen)

Potato Chips and Dip \$35

(pound)

Please select one:

Dill sour cream dip,
French onion dip or
creamy ranch dip

Tortilla Chips (pound) \$50

With zesty salsa

Crunchy Pretzel Twists \$12

(pound)

Roasted Gourmet Cocktail Nuts \$20

(pound)



BREAK MENUS



BREAK SERVICE

BREAK ITEMS

Prices listed are per guest. Minimum of 25 guests.

Citrus Break \$10
Bountiful baskets of seasonal whole fresh fruits, Key lime cheesecake bars, lemon bars, orange glazed sugar cookies and hard lemon candies

Death by Chocolate Break \$11
Chocolate dipped Oreo® cookies, pretzel rods, strawberries, pecan nuts, double fudge brownies and double chocolate chip cookies

Snack Attack Break \$11
Sweet and salty trail mix, ruffled potato chips, crunchy pretzel twists, Goldfish®, assorted fresh baked cookies, Rice Krispies® treats and M&M® candies

Power Break \$13
A selection of whole grain and oat muffins, vegetable breads, assorted dried fruits, energy and granola bars and whole seasonal fresh fruit

Eye Opener Energy Break \$9
Whole fresh fruit basket, individual fruit yogurts, assorted dried fruits and healthy trail mix in individual bags

Fruit and Cheese Break \$12
Whole fresh fruit basket, assorted regional and imported cheeses with fruit garnish, gourmet crackers, crostini and flat breads

Milk and Cookies Break \$11
Whole fresh fruit basket, freshly baked chocolate chip, oatmeal, peanut butter and sugar cookies, individual half pints of 2% milk, chocolate milk and non-fat milk



SUGGESTED ACCOMPANIMENTS: (per case of 24)

Assorted Soft Drinks \$72
Pepsi® Products Diet and Regular

Aquafina Bottled Water \$72

Assorted Individual Fruit Juices \$90

Gatorade® \$96

Red Bull® Energy Drink \$144

Starbucks® Frappuccino \$144

LUNCH MENUS



LUNCH

BOXED LUNCHES

Prices listed are per guest.

All boxed lunches are served with an individual bag of potato chips, chocolate chip cookies and condiments.

Traditional Boxed Lunch \$21

Served on a French roll with lettuce and tomato

Please select from the following:

- Turkey and cheddar cheese
- Roast beef and cheddar cheese
- Ham and Swiss cheese
- Grilled vegetables

Gourmet Salad Boxed Lunch \$23

Accompanied by appropriate dressings

Please select from the following:

- Barbeque chicken on mixed greens with black beans, onions, bell peppers and tomatoes with ranch dressing
- Chicken Caesar with cornbread croutons and Key lime Caesar dressing



Gourmet Wrap Boxed Lunch \$24

Served with pasta salad

Please select from the following:

- Southwest roast beef with grilled peppers
- Smoked turkey with pesto
- Grilled vegetables

Premium Boxed Lunch \$26

Served with lettuce, tomato and dill pickle

Please select from the following:

- Turkey and Swiss on focaccia
- Roasted beef with Boursin® cheese and onion marmalade on a kaiser roll
- Salami, capicola, ham and pepperoni with provolone cheese on an onion roll

LUNCH

EXHIBIT BOOTH DELI LUNCHEONS

All deli luncheons are served with disposable plates, cutlery, napkins, and appropriate condiments.

Make Your Own Deli Sandwich \$180

Each platter serves approximately 10 people

Platter of sliced roast beef, baked ham, turkey, sliced American and Swiss cheeses, lettuce, tomatoes, onions, pickles and assorted freshly baked rolls.

Accompanied by potato chips

The Three Foot Sandwich Board \$175

Serves approximately 12 guests

Turkey pastrami, honey cured ham and roast beef served with sliced Swiss, provolone and cheddar cheese on a three-foot long hoagie roll.

Accompanied by potato chips



RECEPTION MENUS

RECEPTION

COLD HORS D'OEUVRE

Prices listed are per piece.
Minimum of 50 pieces per selection.

**Assorted Pinwheel
Tea Sandwich** \$3.50

**Tomato and Fresh
Mozzarella Shooter** \$3.50

**Prosciutto-wrapped Melon
on Bamboo Skewer** \$3.75

**Smoked Salmon on Wonton
Crisp with Wasabi Aioli** \$4.00

**Rice Roll with Jerk
Tuna, Mango Relish
and Wasabi Aioli** \$4.50

**California Roll with Soy
Dipping Sauce, Wasabi
and Pickled Ginger** \$4.50

**Caribbean Ceviche
Shooter** \$4.50

**Asian Spoon Ahi Tuna
Tataki with Plantain Chip** \$4.50

**Vegetarian Summer Roll
with Peanut Dipping Sauce** \$4.75

**Jumbo Shrimp Cocktail with
Lemons and Cocktail Sauce** \$5.00

**Caprese Slider with Tomato,
Fresh Mozzarella, Grilled
Squash, Basil and Pesto Aioli** \$5.25

**Prosciutto-wrapped
Shrimp with Rémoulade** \$5.50

**Wild Salmon and Asparagus
with Honey Dijon** \$5.75



RECEPTION

HOT HORS D'OEUVRE

Prices listed are per piece.
Minimum of 50 pieces per selection.

**Wedge Fried Pickles with
Ranch Dipping Sauce** \$3.25

**Vegetable Spring Roll
with Sweet and Sour
Dipping Sauce** \$3.75

**Fried Pot Sticker with
Ponzu Sauce** \$3.75

Beef Empanada \$3.75

**Portobello Mushroom Crisp
with Smoked Chipotle Aioli** \$3.75

**Arancini Risotto and Cheese
Ball with Pomodoro Sauce** \$4.25

Vegetable Cheese Quesadilla \$4.50

New Zealand Shepherd's Pie \$4.50

**Caribbean Guava BBQ
Chicken Sate** \$4.50

**Southwest Spring Roll with
Mustard Aioli** \$4.75

**Turkey Slider with Stuffing
and Cranberry Sauce on
Sweet Bun** \$4.75

**Chicken Quesadilla and
Pico de Gallo** \$4.75

Teriyaki Beef Kabob \$4.75

Mini Beef Wellington \$4.75

**Argentine Chicken
Empanada with Garlic Aioli** \$4.75

**Sausage en Croute with
Stone Ground Mustard** \$4.75

**Brazilian Churrasco Steak and
Chimichurri Dipping Sauce** \$5.25

**Angus Beef Slider with
American Cheese** \$5.25

**Chicken Breast Slider with
Pepper Jack Cheese** \$5.25



**Italian Chicken
Parmesan Slider** \$5.25

Reuben Slider \$5.50

**Blue Crab Cake with Citrus
Herb Rémoulade** \$5.50

**Bacon-wrapped Diver
Scallop with Garlic Cream** \$5.50

**Coconut Shrimp with
Pineapple Chutney** \$5.50

**Beef Saté with Pineapple
Fried Rice** \$5.75

**BBQ Pulled Pork Slider
with Smoked Cheddar
on Sweet Bun** \$5.75

Mini Cuban Slider \$5.75

RECEPTION

RECEPTION DISPLAYS

Display serves approximately 25 guests.

**Imported and Domestic
Cheese Display** \$190

Garnished with seasonal
fruit, sliced baguettes
and assorted crackers

**Sliced Seasonal Fruits
and Berries Display** \$175

With orange yogurt
dipping sauce

**Fresh Vegetable
Crudité's Display** \$150

With creamy mojito dip
and spicy Florida ranch dip



EXHIBITOR FAVORITES

EXHIBITOR FAVORITES

BOOTH ATTRACTIONS

Tables and electrical power required for any equipment will be the responsibility of the customer

A True Attraction

FRESHLY POPPED POPCORN

Pre-Measured Popcorn \$220

Approximately 200, two ounce servings, to include oil, seasoning, popcorn scoop, napkins and bags

Popcorn Machine Rental Per Day \$165

Power requirements: 110volt/20amps/single phase
4ft table required



Just Like Grandma Used To Make

FRESH BAKED COOKIES

Otis Spunkmeyer® Cookies and Oven \$165

Includes one case of cookie dough, an oven, oven mitt, spatula, tray, plastic plates and napkins

Each case includes 240, two ounce cookies

Flavor options. Please indicate your choice on the order form: chocolate chip, sugar, oatmeal raisin, peanut butter, white chocolate macadamia nut

(by the case of 240)

Power requirements: 110volt/20amps/single phase
4ft table required

Additional Otis Spunkmeyer® Cookies \$165



EXHIBITOR FAVORITES

BOOTH ATTRACTIONS continued

“Chill Out”

ASSORTED ICE CREAM NOVELTIES

Fruit Bars, Ice Cream Sandwiches \$3.50

Assorted Häagen Dazs® Ice Cream Bars \$5.50

Hand Scooped Häagen Dazs® Ice Cream by the Tub \$250

Approximately 75 single scoop, three ounce servings per tub

Includes an attendant

Contact Centerplate Sales for flavor choices

Ice Cream Freezer Rental Per Day \$95

Power Requirements: 110volt/20amps/single phase

Put a Barista In Your Booth

COFFEE SPECIALTIES

Per Serving Cost \$3.75

Cappuccino, Espresso, and Latte

Personnel, product, cups and condiments included

Minimum of 500, eight ounce cups per day required

Add Flavor Syrup for Your Entire Event \$0.50

Vanilla, Hazelnut, Caramel and Mocha

Above syrups and mocha options are applied to all 500 cups per day

Cappuccino/Espresso Machine Rental Per Day \$350

Power requirements: 208volt/30amp/single phase per machine, 110volt/20amp/single phase per grinder



EXHIBITOR FAVORITES

BOOTH ATTRACTIONS continued

Refreshing and Healthy

FROZEN YOGURT

Frozen Yogurt \$2.50

Personnel, product, cups and spoons included

Choice of two flavors: vanilla, chocolate, low-fat vanilla, low-fat chocolate, strawberry, key lime or mango

Minimum of 250, four ounce servings per day required

Frozen Yogurt Cart Rental Per Day \$250

Power requirements: 2 each, 208volt/30amps/single phase, 4ft table required

Out Of This World!

LITTLE ORBIT MINI DONUTS

Mini Donuts \$3

Deep fried and powdered on the spot

Personnel, product, bags, and napkins included

Flavors: powdered sugar and cinnamon

Minimum of 250 bags (six pieces per bag) required

Contact Centerplate Sales for additional options

Little Orbit® Mini Donuts Cart Rental Per Day \$250

Power requirements: 4 each 110volt/20amps/single phase



EXHIBITOR FAVORITES

BOOTH ATTRACTIONS continued

Go To The Oasis

REFRESHING FROZEN FRUIT SMOOTHIE

Frozen Smoothie Servings \$3.75

Personnel, product, cups and napkins included

Contact Centerplate Sales for additional options

Please indicate your choice of two flavors:
mango, strawberry, piña colada or banana

Minimum of 250, six ounce cups per day required

Frozen Smoothie Machine Rental Per Day \$250

Power Requirements: 110volt/20amps/single phase
6ft table required

A Different Twist

HOT PRETZELS

Giant Hot Gourmet Pretzels \$5

Personnel, product and napkins included

Please indicate your choice of flavor on the order
form: plain, salted or cinnamon sugar.

Stuffed pretzels are available at an additional cost

Flavors include plain pretzels stuffed with sweet cream
cheese, apple chunks, mozzarella cheese and pizza
sauce or jalapeño stuffed with pepper jack cheese

Minimum of 250 pretzels per day required

Gourmet Pretzel Machine Rental Per Day \$250

Power Requirements: Two each, 110volt/15amps/single phase
6ft table required



EXHIBITOR FAVORITES

BOOTH ATTRACTIONS continued

Liquid Sunshine

FRESH SQUEEZED LEMONADE

Fresh Squeezed Lemonade \$3.75

Personnel, product and cups included

Minimum of 250, six ounce servings per day required

Lemonade Machine Rental Per Day \$250

Power Requirements: Two each 110volt/15amp/single phase
6ft table required



An Asian Influence

SUSHI IN YOUR BOOTH

Fresh Made Sushi \$3.50

Per piece

Minimum of 750 pieces

Sushi Cart Per Day \$250

Includes a Chef attendant

* For additional Asian menu selections, please speak to your Booth Catering Sales Manager

BEVERAGE MENUS



BEVERAGES

HOSTED FULL SERVICE BAR

The following special beverage service can be ordered for your exhibit booth with Show Management's approval.

Beverages charged upon consumption.

Premium Brand Cocktails \$7.00
(by the cocktail)

Deluxe Brand Cocktails \$6.50
(by the cocktail)

Premium Wines \$6.75
(by the glass)

Deluxe Wines \$6.25
(by the glass)

Imported Beer (by the can) \$5.75
Heineken, Amstel Light

Domestic Beer (by the can) \$5.00
Budweiser, Bud Light, Miller Lite,
O'Doul's

Assorted Soft Drinks \$3.00
Pepsi® Products Diet and Regular

Aquafina Bottled Spring Water \$3.00

INDIVIDUAL PRICED ITEMS

Draft Beer – Keg \$425
(by the keg)

American Premium \$525
Budweiser, Bud Light, Miller Lite

Imported \$525
Heineken, Amstel Light

*Client is responsible for the necessary space and electrical requirements for keg service in the booth. Power requirements are 110 volt/20amp power supply per keg Perlick.

House Wine by the Bottle \$32
Serves approximately five glasses per bottle

Cocktail Punches by the Gallon \$100
Serves approximately 25 five-ounce servings
Choice of: Champagne Mimosa Punch,
pre-mixed Bloody Mary's, and pre-mixed
Screwdrivers

A Centerplate Bartender is required for all alcoholic beverage events.



BEVERAGES

WATER SERVICES

Water Cooler Rental \$200

To include one, 5-gallon container of spring water
Price listed is for the entire duration of the show
Power Requirements: 110volt/20amps/single phase

Additional Five-Gallon Containers of Spring Water \$38.50

Cups included

Water Cooler Deposit \$350

Charged if not returned at the end of the show

Cubed Ice (10 lbs) \$10



PERSONNEL

Based upon a minimum requirement of 4 hours

Booth Attendant (Server) for Your Booth \$180

Additional hours above the required minimum \$45

Bartender for Your Booth \$225

Additional hours above the required minimum \$56

Chef for Your Booth \$225

Additional hours above the required minimum \$56



INFORMATION



GENERAL INFORMATION

POLICIES AND PROCEDURES

These points will ensure your success while hosting visitors in your booth.

- Centerplate is pleased to be the exclusive caterer in the Orange County Convention Center. We will provide all of your food, beverage, and staff services.
- If your company manufactures, produces, or distributes food or beverages and your products are related to the nature of the show, you may provide samples of it for your guest's enjoyment in your booth on the trade show floor. Maximum food sample sizes are three ounces and maximum beverage sample sizes are four ounces. Kindly provide a written request to your catering sales manager and we will coordinate details with you.
- We must receive all show orders a minimum of seven days prior to the show to ensure we have the food and beverage services you require as well as appropriate staffing to prepare, deliver, and service your account.
- A 20% service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

Exclusivity

Centerplate maintains the exclusive right to provide all food and beverage in the Orange County Convention Center. All food and beverages, including water, must be purchased from Centerplate.

Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

Food and Beverage Pricing

A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.



GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Service Charges and Tax

A twenty percent (20%) service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges are subject to applicable tax laws and regulations.

The service charge of twenty percent (20%) is added to your bill for this catered event/function (or comparable service). Twenty percent (20%) of the total amount of this service charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. Eighty percent (80%) of the total amount of this service charge is distributed to the employees providing the service as a gratuity. You are free, but not obligated to, add or give an additional gratuity directly to your servers.

If the Customer is an entity claiming exemption from taxation in the State where the facility is located, please provide us satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.



Vouchers

Centerplate requires a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

Payment Policy

A deposit of ninety percent (90%) of the total contract value will be required thirty (30) days in advance of the first function. The final ten percent (10%), remaining balance due, shall be paid in full prior to the start of the first scheduled function. A completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered. MasterCard, Visa and American Express are gladly accepted. Final payment is due within ten (10) days of invoice date. In the event payment is not received within ten (10) days, the credit card on file will be charged.

All money due to Centerplate will begin to accrue one and a half percent (1.5%) interest from the date of the invoice for all sums over thirty (30) days. Additionally, any cost of collection and enforcement of the contracted services will be the responsibility of the event.



GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Guarantees

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance.

If Customer fails to notify Centerplate of the guaranteed attendance within the time required, (a) Centerplate shall prepare for and provide services to guests attending the event on the basis of the estimated attendance specified in the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Centerplate will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of fifty (50) meals (the overage).

- If this overage is used, the Customer will pay for each additional guest at the same price per guest/per item, plus applicable service charges and sales tax. Should additional guests attend the event in excess of the total of the guaranteed attendance plus the overage, Centerplate will make every attempt to accommodate such additional guests subject to product and staff availability. Customer will pay for such additional guests and/or a la carte items at the same price per guest or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by thirty-three percent (33%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) per guaranteed guest may apply.

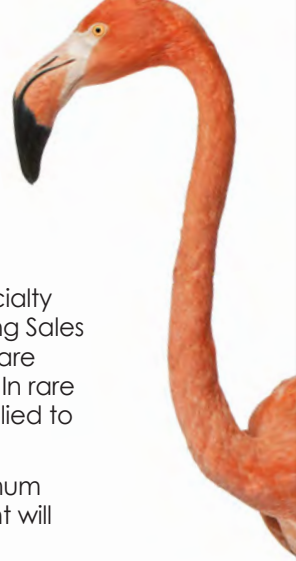
Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In rare cases, additional labor and equipment fees may be applied to successfully execute these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

Sustainability

Centerplate at the Orange County Convention Center makes a conscious effort to practice sustainability in everyday procedures. Engaging in both recyclable and compostable programs enables us to work in a productive environment while maintaining a high level of corporate social responsibility. China service, compostable, and recyclable materials are available for food and beverage services.

We also source products from various local Florida vendors and farms. In addition, Centerplate partners with the Orange County Convention Center and planners to minimize the waste of nutritious and wholesome foods by donating leftover items to local non-profit organizations for distribution.



GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Alcoholic Beverage Guidelines

Centerplate is the sole holder of liquor licenses for the Orange County Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Alcoholic beverages may be donated for an event, provided the donation is to a registered non-profit organization and written notice submitted to Centerplate from the distributor/donor at least thirty (30) days prior to the event. The distributor/donor must state the selections, number of cases and delivery arrangements.

A waiver fee will be assessed and charged to the Customer based upon the size and scope of the donation. Waiver fees will be negotiated on a case-by-case basis. These fees apply to all donated product delivered and invoiced, whether used or unused. All liquor must be delivered and removed from the premises by a licensed Florida wholesaler that provides Centerplate with an invoice priced for no less than their "laid in" cost. Centerplate does not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

Cancellation Policy

A charge will be assessed for cancellation of contracted services within thirty (30) days of an event. The charge of twenty percent (20%) of the total estimated charges will be applied for cancellations within thirty (30) days of the event. Any event cancelled within seventy-two (72) business hours, prior to the event, requires payment in full for the estimated revenue based on the menu and event arrangements.

China Service

In all carpeted meeting rooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the Exhibit Halls, with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fee will apply:

- Breakfast, lunch, receptions, dinners, refreshment, or coffee breaks
\$2.00++ per guest, per meal period or per break

Eco-Friendly Services

A complete line of "green" products and services are available. Your assigned Catering Sales Manager will be glad to discuss "green" options available for your events.



GENERAL INFORMATION



POLICIES AND PROCEDURES continued

Linens Service and Special Event Planning

Centerplate provides its in-house linens for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Floral, décor and entertainment services can be arranged on your behalf. Our catering professionals will manage all aspects of your special event giving you the opportunity to address other conference and/or show requirements.

Holiday Service

There will be an automatic labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more, an additional labor charge will apply. Should your event require extended pre/post service or stand by time, often necessitated by high functions, an additional labor charge will apply.

Food Storage, Delivery and Production Services

If an organization requires food preparation, heating, cold and dry storage, or other kitchen services, arrangements must be made no later than three (3) weeks in advance of the start of the event. Only Centerplate staff may perform all preparations as well as cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your catering sales manager for more information.





The Centerplate Way

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

Making it better to be there since 1929.

